Cooking Right

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Hypothesis:

Instructions: Observe record and graph bacterial numbers in the four samples.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Petri Dish  Control | Raw Hamburger  Control | 120 Degrees | 140 Degrees | 160 Degrees | Day 1 |
|  |  |  |  |  | Day 2 |
|  |  |  |  |  | Day 3 |
|  |  |  |  |  | Day 4 |
|  |  |  |  |  | Day 5 |

Which temperature produced the most effective results in reducing bacterial numbers?

How did the amount of bacteria in the raw hamburger compare to the cooked burgers?

What did the control dish show?

Conclusions: